



DOUBLETREE
by Hilton™

PITTSBURGH-CRANBERRY

Where the little things mean everything. . .

When you reserve your reception with us, the following will be included:

A Professional Coordinator to Assist You in Planning your Special Day

Private Receiving Room for the Bridal Party

4 Hour Deluxe Bar Service

Champagne Toast for All of Your Guests

Bridal Money Dance

Choice of 2 Stationed Reception Displays

Choice of 3 Hot or Cold Hors D' Oeuvres to be Butler Passed

Personally Selected Wedding Cake

Color Coordinated Fresh Floral Arrangements

Luxurious Floor Length Linens

Choice of Chiavari Chairs or Chair Covers

Satin Backdrop with Color Coordinated Up Lighting

*Deluxe Accommodations for the Newlyweds Complete with Champagne,
Strawberries and Breakfast for Two*

Complimentary Accommodations for the Parents of the Bride and Groom

Hilton Honors Rewards

We focus on the little things so you can enjoy the big things...



Welcome Hour

(Select Two Stationed Presentations)

Bruschetta Bar

Tomato & Garlic Bruschetta, Olive Tapenade,
Hummus, Grilled Baguettes & Pita

Specialty Bread Display

Grilled, Baked & Toasted Breads, Oils, Jams, Whipped Flavored Butters,
Spinach & Artichoke Dip, Pepperoni Rolls

Domestic Cheese Display

Gourmet Crackers & Crostini

Antipasto Station

Traditional Italian Sliced Meats & Cheeses

Mediterranean Station

Babaghanoush, Tabouleh Salad,
Stuffed Grape Leaves, Feta Cheese, Pita

Crudit  of Crisp Garden Vegetables

Fresh with Ranch Dip or Grilled with Balsamic Glaze

Hors d' Oeuvres

(Select Three Hot or Cold Items to be Served Butler Style)

Buffalo Chicken or Crab Rangoons

Spanakopita

Prosciutto Wrapped Melon

Crispy Phyllo Asparagus, Asiago

Vegetable Eggrolls, Plum Sauce

Miniature Quiche

Sausage Stuffed Mushrooms

Swedish or BBQ Meatballs

Mozzarella & Tomato Skewer, Basil Vinaigrette

Chicken Pot Stickers, Soy-Marmalade Glaze

Salami Cornets

Pita & Hummus Bites

Deluxe Brand Bar Service

Extend your evening with a 5th hour of deluxe bar service for an additional \$6 per person.

A Selection of House Wines:

Woodbridge:

Chardonnay

Cabernet Sauvignon

White Zinfandel

A Selection of Deluxe Brand Liquors:

Svedka Vodka

New Amsterdam Gin

Cruzan Light Rum

Sailor Jerry's Spiced Rum

Seagram 7

Jim Beam Bourbon

Grant's Scotch

A Selection of 3 Bottled Beers:

Miller Lite

Yuengling

Heineken Lager

Upgrade to Premium Level Bar Selections for an additional \$4.00 per person.

Upgrade to Ultimate Selections for an additional \$6.00 per person.

Plated Dinner Service

Dinners Include Choice of one Starter, one Entrée, Seasonal Vegetable, Starch Accompaniments,
Assortment of Rolls & Creamery Butter, Tea, Coffee, Decaffeinated Coffee and Hot Tea

Starters (Choice of One)

Italian Wedding Soup

Tomato Basil Soup

Iceberg Wedge Salad, Cherry Tomato, Bleu Cheese, Crumbled Bacon, Bleu Cheese Dressing

Spinach Salad, Dried Cranberries, Candied Pecans, Grape Tomatoes, Feta Cheese, Raspberry Vinaigrette

Mixed Garden Salad, Seasonal Vegetable Crudité

Traditional Caesar Salad, Herbed Croutons, Parmesan

Arcadian Greens, Tomato, Cucumber, Red Onion, Shaved Carrots, Ranch or Balsamic Vinaigrette Dressing

Optional Course Upgrades

Maine Lobster Bisque +9

Jumbo Prawn Martini Glass Appetizer +15

Three Cheese Ravioli , Basil Pesto +5

Potato Gnocci, Wild Mushroom, Roasted Pepper Cream +8

Sea Scallops Wrapped in Bacon, Thai Chili Sauce +14

Sorbet Selection - Passion Fruit, Raspberry or Lemon +8

Maryland Crab Cakes, Spicy Remoulade Sauce +13

Grilled Portobello Mushroom, Four Cheese Melt, Macadamia Nuts +10

Melon & Prosciutto Appetizer with Sandeman Port Wine +17

Chilled Gazpacho, Shrimp Garnish +9

Custom Specialty Salad - By Quote

Plated Dinner Service

Entrée Selections

(Choice of Two)

Breast of Chicken Piccata \$97

Tender Chicken Breast, Lemon Caper Butter Sauce

Chicken Chardonnay \$98

Boneless Chicken Breast, White Wine Cream Sauce

Chicken Asiago \$100

Roasted Herb Chicken Breast, Artichoke Hearts, Sundried Tomatoes, Baby Spinach, Asiago Cheese Sauce

Chicken Ravigot \$98

Poached Chicken, Leeks & Carrots, Simmered in Herb Brine Sauce

Filet of Salmon \$100

Oven Baked Filet, Herbed Chive Beurre Blanc

Pan Seared Diver Scallops \$102

Preserved Citrus Vinaigrette

New York Strip Steak \$106

Garlic & Oil Marinade, House Made Steak Sauce

Flank Steak Bordelaise \$101

Sliced Flank Steak, Red Wine Bordelaise Sauce

Duo Plates

Chicken Chardonnay & Sea Scallops \$108

Boneless Chicken Breast, White Wine Cream Sauce Partnered with Seared Sea Scallops, Light Butter Sauce

Top Sirloin & Maryland Crab Cake \$110

Mesquite Seasoned Top Sirloin, Cabernet Sauce Partnered with Pan –Seared Lump Crab Cake, Salsa Verde

Filet Mignon & Shrimp \$112

Petit Filet Mignon, Hand Cut Partnered with Jumbo Gulf Shrimp, Garlic Butter Sauce

Wedding Dinner Buffet

Served with Fresh Baked Rolls and Creamery Butter, Iced Tea, Columbian Coffee, Decaffeinated Coffee and Hot Tea

Two Entrée Dinner \$94

Three Entrée Dinner \$97

Four Entrée Dinner \$100

Starters

(Choice of Two)

Spinach Salad, Dried Cranberries, Candied Pecans, Grape Tomatoes, Balsamic Dressing

Orzo, Red Peppers, Toasted Almonds, Olives, Feta Cheese

Tri-Color Rotini Salad, Olives, Mild Pepper Rings, Tomatoes, Peppers, Cucumber, Parmesan

Fresh Fruit Salad or Fruit Ambrosia

Marinated Vegetable Salad

Mixed Garden Greens with Vegetable Crudité

Caesar Salad., Grated Parmesan, Herbed Croutons & Creamy Caesar Dressing

Entrees

7oz. Strip Steak, Sautéed Mushrooms, Onions, Cabernet Reduction

Thinly Sliced Flank Steak au Poivre, Peppercorn Cognac Cream

Roasted Pork Loin, Roasted Garlic Demi Glace

Chicken Chardonnay, Boneless Chicken Breast, White Wine Cream Sauce

Chicken Ravigot, Poached Chicken, Leeks & Carrots, Simmered in Herb Brine Sauce

Chicken Coq au Vin, Bacon, Mushrooms, Shallots, Herbs, Cabernet Demi

Atlantic Salmon, Soy Ginger Reduction

Baked Cod, White Wine, Butter Garlic

Gemelli Pasta, Wild Mushrooms, Roasted Tomato Cream Sauce

Eggplant Rollatini, Ricotta Cheese, Tomato Basil Sauce

Farfalle Pasta, Banana Peppers, White Wine Tomato Sauce

Sides

Roasted Fingerling Potatoes

Wild Rice Pilaf

Parmesan Garlic Whipped Potatoes

Sweet Potato Soufflé

Asparagus Spears

Wood Fired Broccoli, Lemon-Chili Oil

Haricot Verts, Almandine

Pickled & Charred Tricolor Heirloom Carrots

Design your Day

Enhancements

Color Coordinated Overlays, Table Runners & Napkins - Priced per Request

Additional Up Lighting +\$30 per Light

Signature Monogram Lighting +\$150

Silver Charger Plate +\$2 per Person

Craft Beer Cooler - Priced per Request

Signature Drink - Priced per Request

Fresh Raspberry Garnished Toast +\$3 per Person

Premium Brand Bar Upgrade +\$5

Extend your evening with a 5th hour of premium bar service for an additional \$8 per person.

Tito's Vodka	Jack Daniels Whiskey	Miller Lite	Wood Bridge by Mondavi:
Tanqueray Gin	Dewar's Scotch	Yuengling	Chardonnay
Old Forester Bourbon	Baileys Irish Cream	Heineken Lager	Cabernet Sauvignon
Bacardi Light Rum	Kahlua		White Zinfandel
Captain Morgan Spiced Rum	Disaronno Amaretto		Pinot Noir
			Moscato

Ultimate Brand Bar Upgrade +\$7

Extend your evening with a 5th hour of ultimate bar service for an additional \$10 per person.

Grey Goose Vodka	Miller Lite	Kendall Jackson Chardonnay
Bombay Sapphire Gin	Yuengling	Ecco Domani Pinot Grigio
Maker's Mark Bourbon	Heineken Lager	Chateau Ste Michelle Riesling
Bacardi Light Rum	Southern Tier 2xIPA	Carnivor Cabernet Sauvignon
Captain Morgan Spiced Rum	Bold Rock Hard Cider	Kendal Jackson Pinot Noir
Crown Royal Whiskey		
Chivas Scotch		
Baileys Irish Cream		
Kahlua		
Disaronno Amaretto		

Bar Enhancements

Premium Wines

See Ember & Vine's Extensive Wine List for Available Selections

Prohibition Punch Bowl

Rum, Orange Brandy, Passion Fruit, Champagne & Cranberry Juice
Blended to create a Fizzy, Sweet, Tart Concoction that Packs a Punch
\$225 per Gallon (20-25 Servings)

Bubbles

Make any Occasion Festive with Sparkles!
We'll serve up 3 Dazzling Sparkling Wines
With a Multitude of Swanky Options:
Bellini, Mimosa, Kir Royale with Chambord, The Hummingbird, For the Love of Lemons with Limoncello, Fresh Berries & More
1st Hour \$18 per Person | +\$8 per Person each Additional Hour | Minimum 25 guests
+\$6 per Person to add to Deluxe, Premium, or Ultimate Bar

Bourbon Bar

We'll make you an Old Fashioned, a Manhattan or a Seasonal Smash
Includes :
Makers Mark
Woodford Reserve
Bulleit Rye
1st Hour \$20 per Person | +\$10 per Person each Additional Hour | Minimum 25 guests
+\$8 per Person to add to Deluxe, Premium, or Ultimate Bar

Bloody Mary Bar

Spirits, Juices & Garnishes Galore!
We'll Mix up the Perfect Drink for Every Guest.
Spicy, No Problem; Briney, You Got It; Plain, We Can Do that, too! ...it's just Not as Fun.
1st Hour \$15 per Person | +\$7 per Person each Additional Hour | Minimum 25 guests
+\$4 per Person to add to Deluxe, Premium, or Ultimate Bar

Enhancements

Late Night Snacks

French Fry & Tater Tot Bar \$8

French Fries, Waffle Fries & Tater Tots
Warm Cheese, Chili Sauce, Crumbled Bacon, Sour Cream, Chives, Malt Vinegar & Ketchup

Assorted Flat Breads \$7

Wood Fired Cheese, Pepperoni & Margarita Flat Breads

Pretzel Bar \$6

Warm Soft Pretzels & Crispy Hard Pretzels
Warm Cheese Sauce, Stone-Ground Mustard, Honey Mustard, Yellow Mustard, Brown Sugar & Cinnamon Spread

Slider Station \$12

Cheeseburger, Pulled Pork & Meatball Sliders

Fried Snack Bar \$9

Chicken Wings, Fried Mozzarella Cheese & Fried Fresh Vegetables

Dessert Upgrades

Viennese Table \$20

Assorted Truffles, Eclairs, Mini Cheesecakes, Fruit Tartlettes, Macaroons, Cream Puffs, Lady Locks, Lemon Squares, Lemon Berry Mascarpone Torte, Coffee, Decaffeinated Coffee, Selection of Hot Tea, Flavored Creamers

Tray of Assorted Mini Pastries on Each Table \$12

Chef's Selections of Miniature French Pastries

Chocolate Covered Strawberries \$6

Enhance your Event with Fresh Strawberries Coated with Rich Chocolate, Serve as a Favor or with the Wedding Cake

Gourmet Coffee Bar \$11

End of the Evening Elegant Touch, Serve Coffee & Decaffeinated Coffee with Variety of Syrups, Whipped Cream, Chocolate Shavings & Cinnamon Sticks

DoubleTree Dream Candy & Cookie Bar \$18

Best of Both Worlds! Featuring Fresh Baked DoubleTree Chocolate Chip & Walnut Cookies, Fudge Brownies,
of Assorted Candies, Licorice, Mini Candy Bars, Meltaway Mints, Nonpareils, Jelly Beans

Jars

Vendor Information

Bakery:

Lincoln Bakery: 412-766-1205
Tin Man Sweets: 724-473-0040

Florist:

Flowers By Gerard: 724-779-3900
Posies By Patti: 724-758-2262

Disc Jockeys:

Loyalty Entertainment 412-607-3693
Wenning Entertainment: 412-292-8766
2nd to None Productions: 412 927-0223
DJ Tam: 814-315-2036

Linens:

Mosaic Linens: 412-562-2800

Photography:

Kim Ifft Photography: 412-734-2464
Chelsey Lynn Photography: 412-608-7791

Transportation:

Shamrock Limousine: 877-288-4305
Star Limousine: 800-782-9172
Pittsburgh Transportation: 412-444-4444

Wedding Officiant:

Perfect Promises: 412-865-9474
Ceremonies from the Heart: 412-496-0979

Photo Booths:

Shutter Booth: 724-203-4065
Clear Choice Photo Booth: 877-629-2725

Invitations / Stationary:

Invitations Plus: 412-421-7778

Violinist:

Steven Vance Strolling Violins: 724-444-8400

Ice Sculptures:

Mastro Ice: 412-681-4423

General Information

Price Guarantee

All Prices quoted herein are firm throughout 2022. Commitments beyond this time period are subject to proportionate increases to meet the increased costs of food, beverage and other costs of operation existing at the time of performance, not to exceed 10% of current pricing

All prices are subject to applicable service charges and sales tax.

Deposit

In order to secure a date for your special celebration, we require a non-refundable deposit appropriate to the size of your event.

Guarantee

Please confirm the number of guests attending your reception a minimum of ten working days prior to your event.
This number will be a guarantee that may not be reduced after that date.

Payment

Full payment is due seven days prior to your event by cash, certified check or credit card.
A 22% service charge and 7% applicable state tax are added to all base prices.

Food & Beverages

All food and beverage to be served on hotel property must be supplied and prepared by the hotel.
Cookie tables are to be arranged by your catering professional.

Room Assignment

Room assignments are not guaranteed and may be altered at the hotel's discretion to best satisfy all of our guest's needs.

Damages

The patron assumes full responsibility for any damages caused by their guests.